

# SHAWARMA SPICE MIX

YIELD: 3  $\frac{3}{4}$  cups dry spice mix

Chef Ryan Eckles

Make a big batch of this versatile Middle Eastern spice blend to have on hand for everything from chicken, beef, and lamb to vegetables and even chickpeas. The dry ingredients can be mixed with oil, vinegar, salt, pepper and lemon to make a marinade whenever you need it.

## INGREDIENTS

- $\frac{1}{2}$  cup cumin
- $\frac{1}{2}$  cup coriander
- $\frac{1}{2}$  cup paprika
- $\frac{1}{2}$  cup turmeric
- $\frac{1}{2}$  cup clove
- $\frac{1}{4}$  cup cinnamon
- 1 cup garlic powder
- $\frac{1}{8}$  cup cayenne pepper

## FOR SCHWARMA MARINADE

(per 1  $\frac{1}{2}$  # of meat)

- 2 TBPS of Shawarma Spice Mix
- $\frac{1}{4}$  cup vegetable oil
- $\frac{1}{4}$  cup vinegar
- zest + juice of 1 lemon
- 1 tsp salt
- 1 tsp black pepper

## DIRECTIONS

1. Mix all spices together. Store in an airtight container in a cool, dry area.